

# STARTERS

Green salad with homemade French dressing	CHF	6,00
Mixed salad with homemade French dressing	CHF	8,00
Mushroom cream cappuccino served in a shotglass	CHF	7,00
Shrimp delight with Cognac served in a shotglass	CHF	8,00



Dear customer,

Upon request, our staff will be happy to give you information on dishes that can trigger allergies or intolerances.

Your Rocher Team

## MAIN COURSE

Perch filets (Lötschberg - Switzerland) with Tartar sauce, vegetables and a choice of French Fries - pasta - rice or boiled potatoes	CHF 41,00
Beet, oats and chai patty (vegan) + French fries + Vegetables	CHF 24,00

## LOCAL SPECIALTIES

Cheesy Bread (*) toast + cheese	CHF 18,00
Ultimate Cheesy Bread (*) toast + cheese + ham + egg + tomatoes + onions	CHF 24,00
Valaisan Salad with cheese + smoked ham + dried beef + sausage	CHF 24,00
Cheese fondue Raclette - Gruyère - Vacherin (220 grams per person)	CHF 25,00
Valaisan Plate cheese + smoked ham + dried beef and bacon + sausage	CHF 29,00

(\*) with gluten-free bread on request

## « LITTLE ONES »



Pasta + Tomato Sauce	CHF 10,00
Chicken Nuggets + Fries + Ketchup	CHF 11,00
Mini Beef steak + Fries + Vegetables	CHF 14,00

# HUNTING SPECIALITIES

## Starters

Squash soup with chestnuts CHF 10,00

Crème brûlée with foie gras and figs served with a gingerbread toast CHF 14,00

France

Roe terrine with hazelnuts CHF 17,00

Switzerland, EU

Dry-cured wild boar ham (100 gram) CHF 21,00

Switzerland

## Main course

Artisanal deer raviolis with a mushroom sauce CHF 25,00

Switzerland

Roe deer venison stew hunter style CHF 35,00

Austria

Deer loin CHF 43,00

New Zealand

Roe striploin CHF 47,00

Austria



## SIDES

**The game dishes are served with autumn sides :**  
pear with cranberry jam, prunes, chestnut puree, caramelized chestnuts,  
chanterelle mushrooms, red cabbage and Brussels sprouts

**and your choice of :**  
noodles, French fries, rice or homemade spätzli  
(with local grape seed flour)

# GRILL ON STONE

(also served on a plate)

Kangaroo striploin - 200 grams	CHF	32,00
Australia	100 grams additional	CHF 8,00
Veal spider steak - 200 grams	CHF	37,00
Switzerland	100 grams additional	CHF 9,00
Tuna Steak - 200 grams	CHF	40,00
"Friend of the Sea" Sri Lanka	100 grams additional	CHF 10,00
Beef fillet - 200 grams	CHF	45,00
Switzerland, Germany or Austria	100 grams additional	CHF 11,00
Deer striploin - 200 grams	CHF	43,00
New Zealand	100 grams additional	CHF 10,00
with a morel gravy sauce	CHF	7,00

## ACCOMPANIMENTS



Mixed salad with  
homemade French dressing  
French fries - Rice - Spätzli -  
Boiled potatoes or Pasta  
3 homemade sauces  
Vegetables

\* Friend of the Sea protects the oceans through conservation and certification initiatives for sustainable seafood, products and services

# THREE FONDUES

(min. 4 persons - booking 24 hours in advance)

price per person

Chinoise (meat broth)

CHF 57,00

Bacchus (fish broth with white wine)

Bourguignonne (peanut oil)

## SELF - SERVE BUFFET

**10 sorts of meat**

(beef, poultry, horse, kangaroo, duck, veal kidneys, lamb, pork...)

**4 sorts of fish**

(pike perch, sole, salmon and shrimp)

## SIDES

Mixed salad with homemade French dressing

French fries - Rice - Boiled potatoes or Pasta

Fresh fruits

8 homemade sauces

